

POULTRY

Contest Overview

The purpose of the contest is to stimulate learning activities relative to production, processing, marketing, and consumption of poultry products and to assist students in developing a sound perspective for utilizing the decision-making process.

Contest Objectives

Students who participate in the State Poultry Contest should develop skills and abilities in the following areas:

1. Production and Breeding Birds

- a. To provide students with hands-on problem solving experiences.
- b. To develop the student's ability to follow specific guidelines in making valid decisions.
- c. To develop basic skills necessary to identify and select egg or meat birds with superior production characteristics.

2. Reasons

To develop the student's ability in the following categories:

- a. To make sound and logical organized decisions based on observations.
- b. To make accurate observations of poultry and determine the desirable traits.
- c. To develop the student's ability to orally defend and discuss their decisions.
- d. To develop skills in oral communication.

3. Eggs

- a. To develop a knowledge of the quality of eggs and to understand the economics as determined by USDA grading factors.
- b. To determine the quality of interior eggs.

4. Processing and Merchandising

- a. Ready-to-Cook Broilers, Broiler Parts, and Turkeys
 - (1) To become proficient in communicating the terminology of the industry and consumer.
 - (2) To discuss and defend orally the student's rationale of placing.
 - (3) To demonstrate the ability to grade and place dressed poultry according to current USDA standards.
- b. Cartoned Eggs
 - (1) To demonstrate the ability to evaluate exterior eggs on the basis of soundness, cleanliness, and uniformity using USDA standards on the basis of retail cartoned eggs.
- c. Identification of Parts
 - (1) To acquaint students with various poultry parts utilized by consumers in the poultry industry including different methods of cutting individual parts. (Example: split breast, whole breast, boneless breast, skinless breast)
- d. Grading of Ready-to-Cook Poultry Carcasses and Parts
 - (1) To develop skills in the consumer grades of poultry.
- e. Further-Processed Poultry Meat Products
 - (1) To demonstrate skills in the evaluation of the exterior and interior qualities and consumer eye appeal of further processed and precooked breaded chicken patties, tenders, or nuggets

5. Management

- a. To apply the basic economic scientific management skills for making sound decisions.

Contest Format

The contest activities will be as follows:

I. Live Birds

1. One culling-selection class of (8) laying hens or a class of female or male broiler breeders 50 points
2. One placing class of 4 laying hens or a class of 4 female or male broiler breeders 50 points
3. Reasons on either of the above live bird classes: 50 points

II. Ready-to-Cook

4. Ten broiler and/or turkey carcasses and/or parts for quality grading 50 points
5. Class of four Ready-to-Cook Turkeys/ Broiler 50 points
6. Oral Reasons on Class #5 50 points

III. Eggs

7. Interior eggs (10 eggs), Qualities (AA, A, B, & Lost) 50 points

IV. Merchandising and Further Processing

8. One placing class of four Cartons of Eggs 50 points
9. Written factors for placing cartons of eggs 50 points
10. Identification of Parts (10 parts) 50 points
11. One placing class of four Patties, or four Tenders, or four Nuggets 50 points
12. Written factors for placing Patties, Tenders or Nuggets 50 points

V. Management

13. Written test) 100 points

TOTAL 700 points

1. Contestants will report for instruction to the Division Superintendent at the time and place shown in the current year's "SCHEDULING OF JUDGING CONTESTS."
2. Ten (10) minutes will be allowed contestants for completing each class. A signal will be given at the end of 10 minutes for each class. Students will have 10 minutes after placing the class for preparation of oral reasons for that class. Students will have a maximum of two minutes to present each class of oral reasons.
3. Thirty (30) minutes will be allowed for the test and problems.
4. The varieties of live poultry will be selected from the Leghorn breed or from commercial strains of Leghorn type (inbred cross) for the egg laying classes and from young cockerels or pullets of the meat-type strains raised under the same environmental conditions and of the same age for broiler breeder meat bird classes.
5. Meat type breeder birds are to remain in the cages while being judged and may be touched by the participants, but not removed from standing position.
6. Some type of identification will be used to identify each individual bird.
7. One set of oral reasons will be used for either the selection/culling class or the placing class of live birds. Oral reasons will be graded on the basis of 50 points for a perfect score.
8. Each participant will grade a class of ten ready-to-cook broiler and/or turkey carcasses and/or parts. Criteria for grading will be from USDA standards for broiler carcasses weighing two to six pounds and for turkey carcasses weighing six to sixteen pounds. USDA quality grades will be A, B, C and Not Gradable (NG).
9. Contestants will not handle the dressed birds, parts, carton eggs, or the patties, tenders or nuggets. Shackles of dressed birds may be turned by contestants to show the entire carcass.
10. There will be one class of 10 white or white-tint shell market eggs to be graded for interior quality only. Classes will be graded in accordance with the latest revised edition in the United States Standards and Grades for Shell Eggs.
11. There will be one class of four ready-to-cook turkeys or broilers to be judged on the basis of USDA grading standards. Oral reasons will be given using USDA criteria and terminology. Oral reasons will be graded on the basis of 50 points for a perfect score.
12. There will be one class of four cartons of eggs containing one dozen each to be placed on the basis of exterior soundness, cleanliness, and uniformity. Factors will be chosen to substantiate placing. Fifty (50) points will be used for final placing and 50 points for the written reasons.

13. There will be one class of four poultry meat products (either patties, tenders, or nuggets) to be placed on the basis of batter/breading texture and color, meat texture and color, shape/size/completeness, and presence or absence of foreign material. . Factors will be chosen to substantiate placing. Fifty (50) points will be used for final placing and 50 points for the written reasons.
14. There will be one class of identification of poultry parts. Five (5) points will be given for each part that is correctly identified. The perfect score for the identification class will be 50 points.
15. There will be a written test consisting of 25 multiple-choice questions (25 x 3 points each) and 5 problems (5 x 5 points each) for a total score of 100 points. The examination questions will be developed from the four references listed below.
16. The culling class of hens or broiler breeders will consist of eight birds and the student is to select four to keep using the livestock cull card.

References

USDA Egg Grading Manual Agricultural Handbook No. 75.

USDA Poultry Grading Manual Agricultural Handbook No. 31. Order from Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402; (202) 783-3238.

Poultry Science Manual for National FFA Career Development Event, No. 0418-4, 4th addition, order from Vocational Instructional Material Service (IMS), Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588; Phone: 979 845-6601; FAX 979 845-6608; imd@tamu.edu; <http://www-ims.tamu.edu/>

Poultry Production Unit for Agricultural Science I (Instructor and Student Reference), Instructional Materials Laboratory, 10 London Hall, University of Missouri, Columbia, MO 65211.

Advanced Animal Science Poultry curriculum, Instructional Materials Laboratory, 10 London Hall, University of Missouri, Columbia, MO 65211 (available after June 1999).

Ready-To-Cook Poultry Grading Card

Name: _____ Contestant Number: _____

School: _____ School Number: _____

Bird/Part Number	Quality				Score
	A	B	C	NG	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
Official's Total Score:					

Ready-To-Cook Poultry is scored based on the USDA quality grades A, B, C and Not Gradeable. Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the "Not Grade" line is crossed, all five points are deducted to obtain a score of zero points.

Egg Grading Card
Individual Shell Eggs - Interior Quality

Name: _____ Contestant Number: _____

School: _____ School Number: _____

Egg Number	Quality				Score
	AA	A	B	LOSS	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
Official's Total Score:					

Egg Grading Card, Individual Shell Eggs - Interior Quality is scored based on the USDA quality grades AA, A, B, and Loss. Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the "Loss" line is crossed, all five points are deducted to obtain a score of zero points.

Poultry Meat Product Reasons Scorecard

Form 14

Name: Contestant _____ Number: _____

School: _____ School Number: _____

Directions: Mark (X) the space representing the meat product qualities.

Factors	Product No.			
	1	2	3	4
BATTER/BREADING COLOR OR TEXTURE				
Void >1" area (critical)	_____	_____	_____	_____
Void 3/4 - 1" (major)	_____	_____	_____	_____
Void 1/4 - < 3/4" (minor)	_____	_____	_____	_____
Black/Burned >Crumb (critical)	_____	_____	_____	_____
Very Light/Dark (major)	_____	_____	_____	_____
MEAT COLOR OR TEXTURE				
Void >1" area (critical)	_____	_____	_____	_____
Void >1/2 - 1" area (major)	_____	_____	_____	_____
Reddish to Pink >1/2" area (critical)	_____	_____	_____	_____
SHAPE/SIZE/COMPLETENESS				
Broken (critical)	_____	_____	_____	_____
Different Size/Shape (major)	_____	_____	_____	_____
FOREIGN MATERIAL				
Bone Fragment/Non-Food Item (critical)	_____	_____	_____	_____
NO DEFECT	_____	_____	_____	_____

Perfect Score is 50 points

NOTE: "Critical" is most serious
 "Major" is intermediate defect
 "Minor" is least objectionable defect

Record Placing for Meat Products on Separate Placing Card

Identification of Parts Scorecard

FORM 12

Name: _____ Contestant Number: _____

School: _____ School Number: _____

Directions: Mark (X) the space representing the part of the chicken that you consider correct for each of the 10 items.

PART NO.	1	2	3	4	5	6	7	8	9	10
Half										
Front half										
Rear half										
Whole breast with ribs										
Boneless, skinless whole breast with rib meat										
Whole breast										
Boneless, skinless whole breast										
Split breast with ribs										
Boneless, skinless split breast with rib meat										
Split breast										
Boneless, skinless split breast										
Breast quarter										
Breast quarter without wing										
Tenderloin										
Wishbone										
Leg quarter										
Leg										
Thigh with back portion										
Thigh										
Boneless, skinless thigh										
Drumstick										
Boneless, skinless drum										
Wing										
Drumette										
Wing portion										
Liver										
Gizzard										
Heart										
Neck										

Perfect Score = 50 points (5 points for each correct answer)

Carton Eggs Reasons Scorecard

Name: _____ Contestant Number: _____

School: _____ School Number: _____

Directions: Mark (X) the space representing the egg exterior qualities.

Factors	Carton No.			
	1	2	3	4
SOUNDNESS				
Checked or Cracked Shell (critical)	_____	_____	_____	_____
Irregular Shape (minor)	_____	_____	_____	_____
Calcium Deposits (minor) (rough, elongated)	_____	_____	_____	_____
Definite Ridges (minor)	_____	_____	_____	_____
Body Check (major)	_____	_____	_____	_____
CLEANLINESS				
Adhering Dirt (critical)	_____	_____	_____	_____
Slight Stain (minor)	_____	_____	_____	_____
Prominent Stain (critical)	_____	_____	_____	_____
UNIFORMITY OF CARTON				
Color (major)	_____	_____	_____	_____
Size (major)	_____	_____	_____	_____
No Defect	_____	_____	_____	_____

Perfect Score is 50 points

NOTE: "Critical" is most serious

"Major" is intermediate defect

"Minor" is least objectionable defect

Record Placing for Cartons on Separate Placing Card